

DOCTORADO EN CIENCIAS AGROALIMENTARIAS

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Publicaciones (2015- presente)

1. Uarrota VG, **Fuentealba C**, Hernández I, Defilippi-Bruzzone B, Meneses C, Campos-Vargas R, Lurie S, Hertog M, Carpentier S, Poblete-Echeverría C, Pedreschi R. 2019. Integration of proteomics and metabolomics data of early and middle season T Hass avocados under heat treatment. *Food Chemistry* 289: 512-521. Q1.
2. Gálvez L, Huamán-Alvino C, Flores-Báez O, Aquino-Méndez EM, Chirinos R, Campos D, Sevilla R, **Fuentealba C**, Pedreschi R, Sarkar D, Shetty K. 2019. Evaluation of phenolic antioxidant-linked in vitro bioactivity of Peruvian corn (*Zea mays* L.) diversity targeting for potential management of hyperglycemia and obesity. *Journal of Food Science and Technology* 56: 2909–2924. Q2.
3. Pedreschi R, Uarrota V, **Fuentealba C**, Alvaro JE, Olmedo P, Defilippi BG, Meneses C, Campos-Vargas R. 2019. Primary Metabolism in Avocado Fruit. *Frontiers in Plant Science* 10: 795. Q1.
4. Rodríguez F, Pedreschi R, **Fuentealba C**, de Kartzow A, Olaeta JA, Alvaro JE. 2019. The increase in electrical conductivity of nutrient solution enhances compositional and sensory properties of tomato fruit cv. Patrón. *Scientia Horticulturae* 244: 388-398. Q1.
5. Muñoz O, **Fuentealba C**, Ampuero A, Figuerola F, Estévez AM. 2018. The effect of *Lactobacillus acidophilus* and *Lactobacillus casei* on the in vitro bioaccessibility of flaxseed lignans (*Linum usitatissimum* L.). *Food & Function* 9: 2426-2432. Q2.
6. Zepeda B Olmedo P, Ejsmentewics T, Sepúlveda P, Balic I, Balladares C, Delgado-Rioseco J, **Fuentealba C**, Moreno A, Defilippi B, Meneses C, Pedreschi R, Campos-Vargas R. 2018. Cell wall and metabolite composition of berries of *Vitis vinifera* (L.) cv. Thompson Seedless with different firmness. *Food Chemistry* 268: 492-497. Q1.
7. Ahumada-Zamora J, **Fuentealba C**, Olaeta JA, Undurraga P, Pedreschi R, Shetty K, Gálvez-Ranilla L. 2017. Bioactive compounds of loquat (*Eriobotrya japonica* Lindl.) cv. Golden Nugget and in vitro health-relevant functional potential for hyperglycemia management. *Ciencia e Investigación Agraria* 44: 272-284. Q4.
8. Hernández I, **Fuentealba C**, Olaeta JA, Poblete-Echeverría C, Defilippi B, González-Agüero M, Campos-Vargas R, Lurie S, Pedreschi R. 2017. Effects of heat shock and nitrogen shock pre-treatments on ripening heterogeneity of Hass avocados stored in controlled atmosphere. *Scientia Horticulturae* 225: 408-415. Q1.
9. **Fuentealba C**, Hernández I, Olaeta JA, Defilippi B, Meneses C, Campos-Vargas R, Lurie S, Carpentier S, Pedreschi R. 2017. New insights into the heterogeneous ripening in Hass avocado via LC MSMS proteomics. *Postharvest Biology and Technology* 132: 51-61. Q1.

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10. **Fuentealba C**, Hernández I, Súa S, Toledo L, Burdiles P, Chirinos R, Campos D, Brown P, Pedreschi R. 2017. Colour and in vitro quality attributes of walnuts from different growing conditions correlate with key precursors of primary and secondary metabolism. *Food Chemistry* 232: 664-672. Q1.
11. **Fuentealba C**, Quesille-Villalobos A, Gonzalez-Muñoz A, Saavedra J, Shetty K, Gálvez-Ranilla L. 2017. Optimized methodology for the extraction of free and bound phenolic acids from native corn (*Zea mays* L.) accession. *CyTA -Journal of Food* 15: 91-98. Q3.
12. Saavedra J, Córdova A, Navarro R, Díaz-Calderón P, **Fuentealba C**, Astudillo C, Toledo L, Enrione J, Galvez L. 2017. Industrial avocado waste: functional compounds preservation by convective drying process. *Journal of Food Engineering* 198: 81-90. Q1.
13. **Fuentealba C**, Pedreschi R, Hernández I, Saavedra J. 2016. A statistical approach to assess the heterogeneity of Hass avocados submitted to different postharvest abiotic stresses. *Ciencia e Investigación Agraria* 43:356-365. Q4.
14. Hernández I, **Fuentealba C**, Lurie S, Campos-Vargas R, Pedreschi R. 2016. Factors associated with postharvest ripening heterogeneity of Hass avocados (*Persea americana* Mill). *Fruits* 71: 259-268. Q3.
15. Riquelme J, Olaeta JA, Gálvez L, Undurraga P, **Fuentealba C**, Osses A, Orellana J, Gallardo J, Pedreschi R. 2016. Nutritional and functional characterization of wild and cultivated *Sarcocornia neei* in Chile. *Ciencia e Investigación Agraria* 43: 283-293. Q4.
16. **Fuentealba C**, Gálvez L, Cobos A, Olaeta JA, Defilippi BG, Chirinos R, Campos D, Pedreschi R. 2016. Characterization of main primary and secondary metabolites and in vitro antioxidant and antihyperglycemic properties in the mesocarp of three biotypes of *Pouteria lucuma*. *Food Chemistry* 190: 403-411. Q1.
17. **Fuentealba C**, Figuerola F, Estévez A, González-Muñoz A, Muñoz O. 2015. Optimization of secoisolariciresinol diglucoside extraction from flaxseed (*Linum usitatissimum* L.) and isolation of the lignin by a simple HPLC-UV method. *CyTA -Journal of Food* 13: 273-281. Q3.

Proyectos con financiamiento externo (2015-presente)

1. Concurso de apoyo a la cooperación en investigación Chile-Perú, redes de investigación en Biotecnología. "Red de investigación Perú-Chile: compartiendo experiencias y desafíos relacionados a la Biotecnología Vegetal, Industrial & Bioprocesos"
Financiamiento: Redes PCI-Conicyt redbio0001
Rol: Co-Investigador
Duración: 2019-2020
Año de adjudicación: 2019



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2. Physiological status at harvest: key to predict postharvest ripening behaviour of Chilean Hass avocado.
Financiamiento: Fondecyt Regular N°1180303, Conicyt
Rol: Co-Investigador
Duración: 2018-2022
Año de adjudicación: 2018
3. An integrative approach to understand surface pitting in sweet cherries
Financiamiento: FONDECYT de Iniciación en Investigación 11170360
Rol: Investigador Responsable
Duración: 2017- 2019
Año adjudicación: 2017
4. Postharvest systems biology: hands on integrating omics data into metabolic networks.
Financiamiento: Programa de Cooperación Internacional, CONICYT
Rol: Co-Investigador
Duración: 2016-2017
Año de adjudicación: 2015